

GOLDEN GATE NATIONAL RECREATION AREA**SPECIAL USE PERMIT FOR TEMPORARY FOOD EVENTS****FOOD VENDOR APPLICATION AND PERMIT**

This application is to be completed by each Temporary Food Event food vendor (TFE). Complete Item #3 below and indicate if the facility is the same as #2. Note: N/A will not be accepted. Each vendor will return a completed application with supporting documentation to the Event Organizer to be considered for a permit.

The Event Organizer shall collect all vendor applications and submit them as a single packet to the park partner or Public Health Officer at least 2 weeks prior to the event. If you have questions about the event or permitting process, ask your Event Organizer.

1. Name of Event: _____

Event Organizer: _____

Date(s) of event: _____

Location: _____ # of your 10 x 10 food facilities: _____

Daily Start Time: _____ Daily End Time (no further cooking): _____

2. TFE Vendor/Company Name: _____

Address: _____ City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____ Email: _____

Name of certified food facility manager staffing the event: _____

Will all food be prepared at the event? **Y / N** Food will be served (circle applicable) **buffet, counter, passed.**

3. Name of restaurant or commissary used for food preparation: _____

Address: _____ City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____ Email: _____

Name of certified facility food manager: _____

Travel time from off-site preparation to event location: _____

4. Describe the hand washing facilities at the event including materials and setup:

5. Describe utensil sanitizing methods at the event including materials and setup:

6. Describe your temperature control methods (containers/ice/heat source/temperature checks etc) during transit and during the event
Hot (135F or above)

Transit

Event

Cold (41F or below)

Transit

Event

7. Provide a list of menu items and include how they will be prepared. Limiting menu to five potentially hazardous food items meaning foods that need temperature controls to prevent bacterial growth is encouraged.

[illegible]

7. Do you as a vendor wish to serve or sell alcohol (circle one) **Yes** **No** If yes, refer to page 6.

8. **Describe the wastewater disposal system.** Wastewater cannot be dumped on park property
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9. **Describe the potable water supply at the event.** If you will provide it on your own, describe how you will haul water. You may not use the water system without park approval.

10. **Indicate the number of toilets and refuse containers at the event.** If you or a private company will provide this service, please provide name of person/company and their contact information. (If on site operations are less than 2 hours, toilets are not required but recommended).

11. **Provide a sketch,** on the next page of this packet, of the temporary food facility. Identify and describe all equipment including cooking and cold holding equipment, hand washing facilities, work tables, dishwashing facilities, food and single service storage, garbage containers, and customer service area.

12. **Gather photocopies of the following documentation to submit with this application:**
 - ☐ Copy of the valid commercial food license or permit to operate
 - ☐ Copy of current food manager training certificates for persons in charge at both the temporary event and commissary/food preparation facility
 - ☐ Copy of Liability Insurance Certificate with a minimum of \$1,000,000 of general liability that lists GGNRA as Additional Insured

13. **Review and sign** the consent section located on the second to last page of the packet.

14. **Gather approval and signature** on last page of the packet from the owner of the commissary or restaurant used for food preparation for the event.

Sketch Sheet for Diagram of Temporary Food Event Facility

Draw a simple floor plan diagram of the TFE operation and draw/insert the requested items 1-7 listed below:

FACING OUT TO THE FRONT OF THE OPERATION

FACING TO THE REAR OF THE FOOD FACILITY

1. Food Service Counter and/or Display Area (usually the front of the facility)
2. Hot Holding Area
3. Cold Holding Area
4. Hand wash Facility/Station
5. Dish/Utensil Wash Area
6. Storage Area (s)
7. Cooking Area (must be located to the rear – away from the public)

TEMPORARY FOOD EVENT VENDOR PERMIT

Food Vendor Name: _____ Food Safety Manager: _____
Event Name: _____ Location: _____
Park Partner Permit #: _____ TFE Permit # _____

Approval/Disapproval Date: _____ Permit Effective Dates: _____

Permit Restrictions/Reason for Disapproval:

Reviewed by: _____

LT Tara Carolfi, Public Health Officer, Day of event phone: 415-278-1788

Vendor Consent

I _____ (applicant of the TFE vendor permit) hereby certify that the submitted information is correct and I fully understand that any deviation from the above without prior permission from GGNRA may nullify final approval. I have read and understand the TFE Vendor Checklist and provided to the event organizer the following documentation for my temporary food facility:

- ☐ Copy of the valid commercial food license or permit to operate
- ☐ Copy of food manager training certificates for persons in charge at both the temporary event and commissary/food preparation facility
- ☐ Current or valid public health inspection report for food preparation facility
- ☐ Copy of Liability Insurance Information with a minimum of \$1,000,000 of general liability that lists GGNRA as additional insured

I agree to maintain any areas assigned to me or my organization in a clean, sanitary condition during the permit period. I also agree to have a **certified food service manager** immediately on hand during all food preparation, handling, and sales during the event.

If I have any questions regarding these requirements or wish to change my menu during the course of the event, I understand that I must discuss and receive advance approval with the Public Health Officer at (415) 561-4743 in a timely manner. I understand the egregious conditions or violations of the FDA Food Code can result in the immediate suspension or revocation of my temporary food event permit.

Applicant Signature: _____ Date: _____

Applicant Printed Name: _____

OFF-SITE Licensed Food Establishment Owner's Agreement
Allowing the use of the off-site facility by the TFE

Instructions: An Establishment is defined as a fixed location licensed commissary or restaurant. This page must be completed for EACH licensed restaurant or commissary in which food will be PREPARED for the event. This page must be completed and signed by the licensed owner of the food service establishment (s).

As owner of the licensed food establishment: _____, **we hold a current Permit to**
(name of establishment, ex. La Cocina)

Operate from the _____ **Public Health Department .**
(name of city or county)

The operation is a locally inspected food establishment, located at:

Street Address _____,

City _____, State _____ ZIPCODE _____,

As owner or manager, I hereby authorize:

_____, *Insert the name*
of the TFE operation or the owner of the TFE operation (ex. Tony's Taco Truck)

to use the food establishment listed above on the following date or date range:

(Date range can be up to six months from the date of signing this form)

The above listed establishment will be used for the purpose of preparing, cooking, cooling, hot holding, and /or transporting food for the special event in for which this application is submitted. Furthermore, all food will be prepared in my licensed food establishment under the direct supervision of:

(insert the name of establishment's certified food service manager/supervisor of the restaurant or commissary who will be present to oversee the food preparation)

Signed: _____ **Owner/Manager** **Date:** _____

Print Name of the Establishment Owner as listed on Permit to Operate:

Telephone Number: _____ **Cell Number:** _____

The owner/manager of the licensed food establishment must attach the following documents:

- ☐ A photocopy of a current food establishment inspection report (NOT score card) completed by the local health department/authority – the report must be within the past 12 months and must indicate a passing score.
- ☐ A photocopy of a current business license indicating the business is a licensed food establishment.
- ☐ A photocopy of a current certification for the food service manager or supervisor who will be responsible for managing the licensed food establishment. (If this is the same person as the event food safety certified manager, a second copy need not be provided here again as it has already been requested.)

CONDITIONS OF NATIONAL PARK SERVICE (NPS) ALCOHOL SERVICE

This page should be completed by food vendors if they wish to serve or sell alcohol During the Temporary Food Event. The information below is viewed as a alcohol service proposal to the Golden Gate National Recreation Area and if deemed inappropriate or unnecessary can be prohibited.

Alcohol Service Parameters In The Golden Gate National Recreation Area

- Alcohol service shall be limited to beer and wine (see reverse for definitions).
- Any service or sale (by provider) of alcohol, vinous, or fermented liquor containing one-half or more than 1 percent of alcohol by volume (collectively "Alcohol") shall conform with all State (including without limitation those of the California Alcohol Beverage Control (ABC) Act and implementing regulations) and county laws and regulations, other than fee and license requirements, that would be applicable to the premises and to the dispensing of Alcohol if the Area was not subject to the jurisdiction of the United States.
- Provider will have at least one full-time manager onsite who has attended an alcohol law training program to oversee inventory and service. Provider must train all personnel who serve Alcohol beverages in the responsible practices of serving and/or selling Alcohol beverages. Acceptable training includes but is not limited to Servsafe Alcohol, Prometric Certified Alcohol Handler, Licensee Education on Alcohol and Drugs (L.E.A.D.) or equivalent.
- Events with alcohol service that have more than 500 attendees will acquire on site security or law enforcement.

Vendor Consent

I _____ (applicant of the TFE vendor permit) hereby certify that the submitted information is correct and I fully understand that any deviation from the above without prior permission from GGNRA may nullify final approval. I have read and understand the requirements expected by NPS for alcohol service.

I agree to maintain any alcohol service areas in accordance to ABC requirements and understand that failure to do so may result in the denial of alcohol service in the future at my organization.

Applicant Signature: _____ Date: _____

Applicant Printed Name: _____

DEFINITIONS AS PROVIDED BY ALCOHOL BEVERAGE CONTROL

"Alcohol" means ethyl alcohol, hydrated oxide of ethyl, or spirits of wine, from whatever source or by whatever process produced.

"Alcoholic beverage" includes alcohol, spirits, liquor, wine, beer, and every liquid or solid containing alcohol, spirits, wine, or beer, and which contains one-half of 1 percent or more of alcohol by volume and which is fit for beverage purposes either alone or when diluted, mixed, or combined with other substances.

"Distilled spirits" means an alcoholic beverage obtained by the distillation of fermented agricultural products, and includes alcohol for beverage use, spirits of wine, whiskey, rum, brandy, and gin, including all dilutions and mixtures thereof.

"Beer" means any alcoholic beverage obtained by the fermentation of any infusion or decoction of barley, malt, hops, or any other similar product (wheat), or any combination thereof in water, and includes ale, porter, brown, stout, lager beer, small beer, and strong beer, but does not include sake, known as Japanese rice wine. Beer aged in an empty wooden barrel previously used to contain wine or distilled spirits shall be defined exclusively as "beer" and shall not be considered a dilution or mixture of any other alcoholic beverage.

"Wine" means the product obtained from normal alcoholic fermentation of the juice of sound ripe grapes or other agricultural products containing natural or added sugar or any such alcoholic beverage to which is added grape brandy, fruit brandy, or spirits of wine, which is distilled from the particular agricultural product or products of which the wine is made and other rectified wine products and by whatever name and which does not contain more than 15 percent added flavoring, coloring, and blending material and which contains not more than 24 percent of alcohol by volume, and includes vermouth and sake, known as Japanese rice wine.

Nothing contained in this section affects or limits the power, authority, or duty of the State Department of Health Services in the enforcement of the laws directed toward preventing the manufacture, production, sale, or transportation of adulterated, misbranded, or mislabeled alcoholic beverages, and the definition of "wine" contained in this section is limited strictly to the purposes of this program and does not extend to, or repeal by implication, any law preventing the production, manufacture, sale, or transportation of adulterated, misbranded, or mislabeled alcoholic beverages.